



## **Butternut Squash In Brown Butter**

### *Ingredients:*

- 1 butternut squash
- 1/4 cup butter
- 3 sprigs thyme
- Salt and pepper
- Honey

### *Method:*

Peel and cube the squash, season with salt and pepper and set aside.

In a sauce pan, melt the butter on low heat until it begins to give off a nutty aroma, and turn golden. Pull off heat.

Add in thyme, and then squash.

Return to heat and cook over low heat for about 30 minutes before drizzling honey.

Serve with a few more leaves of fresh thyme .

*(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)*

